

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims

--1. (Currently Amended) A process for enhancing commercial poultry raising operations, comprising:

supplying a ~~confined space within which poultry chicks are raised~~, the ~~combined space~~ having a floor area;

placing bedding litter onto the floor area, the bedding litter including citrus byproduct from expressing citrus juice from citrus fruit, the byproduct including citrus peel flake component and being in a dried state, the bedding litter has between about 10 and about 100 volume percent of the citrus byproduct, and up to about 90 volume percent of a secondary bedding component other than said citrus byproduct;

~~confining providing poultry chicks in the confined space and onto the bedding litter, and feeding the poultry chicks; and~~

~~continuing said confining and feeding for a length of time adequate for the poultry chicks to grow to poultry of a size suitable for commercial meat supply use; and~~

removing the poultry from the ~~confined space~~ and noting a quality characteristic of the poultry, the quality characteristic of said poultry being improved when compared with the same characteristic of poultry ~~chicks raised in the same manner but~~ placed upon a pine wood shavings bedding litter which is about 100 volume percent pine wood shavings.

--2. (Currently Amended) The process in accordance with claim 1, further including noting an adjusted feed conversion value for the poultry ~~raised according~~ subjected to the process, said adjusted feed conversion value being less than that of poultry ~~raised~~ placed on the pine wood shavings bedding litter.--

--3. (Original) The process in accordance with claim 1, wherein the placing of bedding litter composition is preceded by collecting byproduct from commercial citrus juice extraction, the byproduct being selected from the group consisting of citrus peel, citrus pulp, citrus flavedo, citrus albedo, citrus rag, citrus seed, and combinations thereof, and drying the byproduct to provide a citrus byproduct flake component.--

--4. (Original) The process in accordance with claim 1, wherein the placing of bedding litter composition is preceded by collecting byproduct from commercial citrus juice extraction, treating the byproduct with a chemical to provide a limed byproduct, and drying the limed byproduct into a citrus byproduct flake component being particles having a non-uniform size and shape.--

--5. (Original) The process according to claim 4, further including placing the citrus byproduct flake component onto the floor area in the absence of an extraction being practiced upon the citrus byproduct flake component.--

Claim 6. (Cancelled).

--7. (Currently Amended) The process according to claim 1, further including formulating the bedding litter composition to have between about 20 and about 100 volume percent of the citrus dried peel byproduct, and up to about 80 volume percent of ~~a the~~ secondary bedding component ~~other than said citrus byproduct~~.--

--8. (Original) The process according to claim 1, wherein said removing and noting includes noting foot pad lesion scores as the quality characteristic of the poultry.--

--9. (Original) The process according to claim 1, wherein the placing of bedding litter places citrus byproduct flake component prepared by drying citrus byproduct from juice expressing equipment and without purifying the citrus byproduct present in the citrus byproduct flake component.--

--10. (Original) The process according to claim 1, wherein the placing of bedding litter places citrus byproduct flake component prepared by drying citrus byproduct from juice expressing equipment and without extracting the citrus byproduct present in the citrus byproduct flake component.--

--11. (Currently Amended) A process for enhancing commercial poultry ~~raising~~ operations, comprising:

supplying a ~~confined~~ space for within which poultry ~~chicks are raised~~, the ~~combined~~ space having a floor area;

placing bedding litter onto the floor area, the bedding litter including citrus byproduct from expressing citrus juice from citrus fruit, the byproduct including citrus peel component ~~and being in a dried state~~ , the bedding litter has

between about 10 and about 100 volume percent of the citrus byproduct, and up to about 90 volume percent of a secondary bedding component other than said citrus byproduct;

~~confining providing poultry chicks in the confined~~  
space and onto the bedding litter, and feeding the poultry  
~~chicks; and~~

~~continuing said confining and feeding for a length of~~  
~~time adequate for the poultry chicks to grow to poultry of a~~  
~~size suitable for commercial meat supply use; and~~

removing the poultry from the ~~confined~~ space and  
noting the adjusted feed conversion achieved by said poultry,  
said adjusted feed conversion showing greater efficiency than  
poultry ~~raised under the same conditions but~~ placed upon a pine  
wood shavings bedding litter which is about 100 volume percent  
pine wood shavings.--

--12. (Original) The process in accordance with claim 11,  
wherein the placing of bedding litter places citrus byproduct  
flake component prepared by drying citrus byproduct from juice  
expressing equipment and without purifying the citrus byproduct  
present in the citrus byproduct flake component.--

--13. (Original) The process in accordance with claim 11,  
wherein the placing of bedding litter places citrus byproduct  
flake component prepared by drying citrus byproduct from juice  
expressing equipment and without extracting the citrus byproduct  
present in the citrus byproduct flake component.--

--14. (Original) The process in accordance with claim 11,  
wherein the placing of bedding litter composition is preceded by

collecting byproduct from commercial citrus juice extraction, the byproduct being selected from the group consisting of citrus peel, citrus pulp, citrus flavedo, citrus albedo, citrus rag, citrus seed, and combinations thereof, and drying the byproduct to provide a citrus byproduct flake component.--

--15. (Currently Amended) The process according to claim 11, further including placing the citrus byproduct ~~flake component~~ onto the floor area in the absence of an extraction being practiced upon the citrus byproduct ~~flake component~~.--

Claim 16. (Cancelled).

--17. (Currently Amended) The process according to claim 11, further including formulating the bedding litter composition to have between about 20 and about 100 volume percent of the citrus ~~dried peel byproduct~~, and up to about 80 volume percent of a the secondary bedding component ~~other than said citrus byproduct~~.--

--18. (Currently Amended) A process for enhancing commercial poultry ~~raising operations~~, comprising:

supplying a ~~confined space~~ for within which poultry ~~chicks are raised~~, the ~~combined~~ space having a floor area;

placing bedding litter onto the floor area, the bedding litter including one or more components of peel byproduct from expressing citrus juice from citrus fruit, the byproduct being in a dried state, the bedding litter has between about 10 and about 100 volume percent of the citrus byproduct, and up to about 90 volume percent of a secondary bedding

component other than said citrus byproduct;

~~confining supplying poultry chicks~~ in the confined space and onto the bedding litter, and feeding the poultry ~~chicks; and~~

~~continuing said confining and feeding for a length of time adequate for the poultry chicks to grow to poultry of a size suitable for commercial meat supply use; and~~

removing the poultry from the ~~confined~~ space and noting a quality characteristic of the poultry, the quality characteristic of said poultry being improved when compared with the same characteristic of poultry ~~chicks raised in the same manner but~~ placed upon a bedding litter composition of pine wood which is about 100 volume percent pine wood shavings.--

--19. (Original) The process in accordance with claim 18, wherein said byproduct components are selected from the group consisting of pectin, demethylated pectin, and combinations thereof, same having been collected by drying citrus byproduct from juice extraction equipment in the absence of purifying the byproduct component.--

--20. (Original) The process in accordance with claim 18, wherein said byproduct components are selected from the group consisting of citric acid, malic acid, other food grade acids, and combinations thereof, same having been collected by drying citrus byproduct from juice extraction equipment in the absence of purifying the byproduct component.--

--21. (Original) The process in accordance with claim 18, wherein said byproduct components are selected from the group

consisting of ascorbic acid, a carotenoid, beta-carotene, beta-cryptoxanthin, lycopene, xanthophyll, and combinations thereof, same having been collected by drying citrus byproduct from juice extraction equipment in the absence of purifying the byproduct component.--

--22. (Original) The process in accordance with claim 18, wherein said byproduct components are selected from the group consisting of naringin, naringenin, narirutin, hesperidin, hesperetin, other flavonoids, and combinations thereof, same having been collected by drying citrus byproduct from juice extraction equipment in the absence of purifying the byproduct component.--

--23. (Original) The process in accordance with claim 18, wherein said byproduct components are selected from the group consisting of sinensetin, tangeretin, nobiletin, other polymethoxylated flavones, and combinations thereof, same having been collected by drying citrus byproduct from juice extraction equipment in the absence of purifying the byproduct component.--

--24. (Original) The process in accordance with claim 18, wherein said byproduct components include a tocopherol, same having been collected by drying citrus byproduct from juice extraction equipment in the absence of purifying the byproduct component.--

--25. (Original) The process in accordance with claim 18, wherein said byproduct components are selected from the group consisting of limonin, nomolin, a limonin glucoside, d-limonene, and combinations thereof, same having been collected by drying

citrus byproduct from juice extraction equipment in the absence of purifying the byproduct component.--

--26. (Original) The process in accordance with claim 18, wherein said byproduct components include pectin, demethylated pectin, citric acid, malic acid, ascorbic acid, a carotenoid, beta-carotene, beta-cryptoxantin, lycopene, xanthophyll, naringin, naringenin, narirutin, hesperidin, hespertin, sinensetin, tangeretin, nobiletin, a tocopherol, limonin, nomolin, a limonin glucoside, and d-limonene.--

--27. (Original) The process in accordance with claim 18, wherein said byproduct components includes a pectin, a food grade acid, ascorbic acid, a carotenoid, a citrus originating flavonoid, a citrus originating polymethoxylated flavone, and a tocopherol.--

Claims 28 through 44. (Cancelled)